

ANSWERS TO CORRESPONDENTS.

SPANISH HOUR.—We are sorry to be again obliged to decline your verses.

J. R. CLARK.—Received; many thanks. The article will appear in our next issue.

H. R. C.—Many of the lines are incorrect in quantity, or we would willingly insert your contribution. Re-write it and forward us corrected MS.

INQUIRER.—Your question has frequently occasioned tough debates, but we think the following sentences, extracted from an article which appeared in No. 10 of the *READER*, are conclusive—"When one hundred years are to be counted we must pass beyond 99 and come to 100; we have changed into the 10 before we have finished the one hundred. Whatever calculation is to be made we commence with 1 and finish with 100, not commence with 0, and finish with 99. In other words the year 1800 was the last one of the last century, not the first of the present," consequently the 19th century commenced on 1st January, 1801.

ARTIST.—The sketch appears to us to be too brief (a very unusual fault). There must have been incidents in the life of such a man which would prove interesting additions to your article.

XENO.—Respectfully declined.

F. B. D.—"Pleasant Hours" and "Twilight Musings" are much superior to your earlier contributions. Of the two, we prefer "Pleasant Hours."

T. Mc. F., ACTON VALE.—We have only been able to give the MS. a very hasty perusal. Will intimate our decision in our next issue.

V.—Will insert your valuable paper, and shall be glad to receive an occasional article on the same, or kindred subjects.

W. C. G., QUEBEC.—The MS. is to hand, but we have not yet found time to read it carefully. Will communicate with you by letter.

TORONTONIAN.—Your letter should have been addressed to the Editor of the *Globe*, for that gentleman must be better able to reply to your queries than we are.

G. E. S.—Should we publish your letter it would probably lead to rejoinders, and we must respectfully decline to reopen the question. The general opinion undoubtedly is that *Port wine* is so called from Oporto the city whence it is shipped.

W. B.—Yes, at your convenience.

GLONIANA.—Please accept our thanks.

H. J. M.—Letter just received. Will attend to your request in our next issue.

HOUSEHOLD RECEIPTS.

SILKS should have every spot of grease extracted before washing. This may be done by repeated application of French chalk or magnesia in powder to the wrong side. They may then be washed in a luke warm water, and hung up without wringing. Make the rinsing water slightly sour with sulphuric acid if you have yellow or red in wash. Always try a scrap of any silk before you venture to wash it. Raw and foulard silks will often wash—few others will bear cleaning by washing. Black silks are cleared by sponging with cold coffee and pressing on the wrong side.

LACES—Cotton and lisle thread are done up like fine muslin—namely, washed clean with great tenderness—dried, dipped in nicest starch and clapped and stretched with the hands, until only retaining dampness enough to iron well.

Fine thread lace should be wrapped round a bottle filled with water. Saturate the lace with the best sweet oil, then stand it in a vessel of clean, cold lather, heat it gradually. When it has boiled a half hour, drain off the suds, stretch the lace with your hands and pin it on a clean pillow to dry. Or it may be washed like common lace and dipped in weak coffee, to give it the peculiar color desired.

Blonde lace is fastened round a bottle and laid in a vessel of cold lather for several successive days, the water to be changed every morning. Rub your hand round the lace very tenderly

every morning, before changing the water. The vessel should be kept in the sun.

Black lace is washed in warm water with ox gall, and rinsed in fair water. Laces, crape, gauze and any silk goods should be stiffened with a solution of gum arabic.

SILK GLOVES AND STOCKINGS should be washed in clean water slightly coloured with blue if a pearl colour is wanted, or carmine if the pink tint is preferred; then stretched on frames to dry. If there are none of these frames for drying on, they will have to be ironed on the wrong side, or stretched and rubbed with a roll of linen which is better.

TO MAKE A SOILED COAT LOOK AS GOOD AS NEW.—First, clean the coat of grease or dirt, then take one gallon of a strong decoction of logwood, made by boiling logwood chips in water. Strain this liquid, and when cool, add two ounces of gum arabic powder which should be kept in well stopped bottles for use. Then go gently over the coat with a sponge wet in the above liquid, diluted to suit the color, and hang it in the shade to dry. After which brush the nap smooth, and it will look as good as new. The liquid will suit all brown or dark colors if properly diluted, of which it is easy to judge.

TO WASH COLOURED KID OR HOSKIN GLOVES.—Have on a table a clean towel, folded three or four times, a saucer of new milk, and a piece of brown soap. Spread a glove smoothly on the folded towel, dip into the milk a piece of clean flannel, rub it with the soap until you get enough, and then commence rubbing the glove, beginning at the wrist and rubbing lengthwise to the ends of the fingers, the glove being held firmly in the left hand. When done spread them out to dry gradually. When nearly dry, pull them out the cross way of the leather, and when quite dry, stretch them on your hand.

DELICIOUS DRESSING FOR ROAST FOWLS.—Spread pieces of stale but tender wheaten bread liberally with butter, and season rather high with salt and pepper, working them into the butter; then dip the bread in wine, and use it in as large pieces as is convenient to stuff the bird. The delicious flavor which the wine gives is very penetrating, and it gives the fowl a rich gamey character, which is very pleasant.

EXCELLENT SOUP.—Take a pound of salt beef or pork, and cut it in very small pieces into the iron saucepan. Pour six quarts of water over it, and let it boil on a very slow fire three-quarters of an hour. When this is done, then put in some carrots, turnips, potatoes well cleaned, and a cabbage; all cut into slices. Let this boil slowly another hour, and then thicken it with a pint of oatmeal, stirring it after the oatmeal is put in, to keep it smooth and nice. Season it with pepper and salt, and there is a noble dinner for a large family. If any soup remains when all have done dinner, keep it in a clean earthenware dish or pan, till the next day, when it can be warmed up again.

APPLE JELLY.—Cut in quarters six dozen fall pippins, take out all the cores, put them into a pan, just cover them with cold water and place them on the fire. Let them boil until the apples become quite soft, when drain them upon a sieve, catching the liquor in a basin, which passes through a clean jelly bag. Then weigh out one pound of sugar to every pint of liquor. Boil the sugar separately until it is almost a candy; then mix the liquor with it, and boil, keeping it skimmed until the jelly falls from the skimmer in thin sheets, then take it from the fire, put it into small jars, and let it stand a day until quite cold, when the paper over and put by till wanted.

APPLE MARMALADE.—Peel and cut thirty apples in slices, taking out the cores, then to every pound of fruit put three-quarters of a pound of sugar; put the whole in a large preserving pan with a half a spoonful of powdered cinnamon and the rind of a lemon chopped very fine. Set the pan over a sharp fire, stirring occasionally until it begins to boil, then keep stirring until it becomes rather thick. It is then done, and can be poured into a basin until cold, when it is ready for use. If it is to be kept any length of time, it should be put in wide-mouthed jars and covered over with paper.

WITTY AND WHIMSICAL.

A correspondent of a contemporary says:—"Curiously enough I find that the letters of the honoured and lamented name, 'Henry John Temple, Viscount Palmerston,' when transposed from the words, 'Only the Tiverton M., P. can help in our mess!'"

To a lady who once complained of the insolence of some English coal heavers, their employer replied by a humble apology on his own account, adding: "But, madam, to tell you the truth, we have failed in our efforts to get gentlemen to undertake the business."

It is said that the late Chief Baron Thompson was a very facetious companion over the bottle, which he much enjoyed. At the judges' dinners during the assizes, there was present a certain dignitary of the Church. When the cloth was removed, the very reverend guest said, "I always think, my lord, that a certain quantity of wine does a man no harm after a good dinner." "Oh, no, by no means," replied the Chief Baron; "it's the uncertain quantity that does all the mischief!"

DR. STUCKLEY once waited upon Sir Isaac Newton a little before dinner time; but he had given orders not to be called down to anybody till his dinner was upon the table. At length a boiled chicken was brought in, and Stuckley waited till it was nearly cold, when, being very hungry, he ate it, and ordered another to be prepared for Sir Isaac, who came down before the second was ready, and seeing the dish and cover of the first which had been left, lifted up the latter, and turning to the doctor, said, "What strange folks we studious people are? I really forgot I had dined."

A gentleman, having one night put out a candle by accident, ordered his man servant (who was a simple fellow) to light it again in the hall. "But take care, John," added he, "that you do not hit yourself against anything in the dark." Mindful of the caution, John stretched out both his arms at full length before him; but unluckily a door, which stood half open, passed between his hands, and struck him a woeful blow upon the nose. "The deuce!" muttered he, when he recovered his senses a little, "I always heard that I had a plaguy long nose, but I declare I never should have thought before that it was longer than my arm!"

A gentleman, riding down a steep hill, and fearing the foot was unsound, called out to a clown who was ditching, and asked him if it was hard at the bottom. "Ay," answered the countryman, "it's hard enough at the bottom, I warrant you." But in a half dozen steps the horse sunk up to the saddle-girths, which made the gentleman whip, spur, and swear. "Why, you rascal," said he, "did you not tell me it was hard at the bottom?" "Ay, replied the fellow, "but you are not half way to the bottom yet."

LED BY A BEAR.—Mrs. Boswell, wife of the biographer of Dr. Johnson, was annoyed that the doctor should possess so much influence over her husband. "I have often known bears led by men," she said, "but this is the first time I ever heard of a man led by a bear."

"My brethren," said Swift in a sermon, "there are three sorts of pride; of birth, of riches, of talents. I shall not speak of the latter, none of you being liable to that abominable vice."

A person having an ass to go by train from North Shields, sent it to the goods station for Newcastle. The porters were placing it in a van, when a fop asked what they charged for taking the animal. "Ninapence, sir," was the reply. "And pray, my good fellow, what do you charge for a donkey?" inquired the fop. "Sir," rejoined the porter, "you know what you paid for your ticket."

POPPING THE QUESTION.—A girl, forced by her parents in to a disagreeable match with an old man whom she detested, when the clergyman came to that part of the service where the bride is asked if she consents to take the bridegroom for her husband, said, with great simplicity—"Oh dear, no, sir; but you are the first person who has asked my opinion about the matter."